

Porters Steakhouse

At Porters we believe dining should be about quality and quantity, generous plates of the very best meat, prepared with passion and served with warmth.

We are proud to be known as probably the best steakhouse in Hampshire, specialising in premium dry-aged and Wagyu cuts, designed for both sharing boards and individual enjoyment.

Our ethos is simple:

- Premium Cuts, dry-aged in-house for depth of flavour and tenderness.
- Sharing Experiences – from Côte de Bœuf to Wagyu, food that brings people together.
- Fantastic Flavours, carefully crafted dishes using the finest local produce.
- Hospitality First, a warm, inviting, and friendly front-of-house team.

Headed up by Head Chef Oskar Beim and his talented kitchen team, Porters offers a laid-back yet refined atmosphere where guests can relax, share, and savour.

Welcome to Porters, where exceptional steak meets exceptional service.

Starters

Charcoal Arancini

9.00

Three crispy charcoal cheddar arancini balls with charred leek dusting and black garlic mayo

60 Hour slow cooked Short Rib

14.00

Slow-cooked beef short rib, glazed in BBQ sauce, with pickled fennel and charred corn and roasted red pepper.

Chalk Stream Trout

13.00

Delicate trout served two ways, confit and cured with lemon gel, wasabi yogurt, radish and fresh dill

Scallops

14.00

Served with cauliflower purée, crispy bacon,.

The Roast at Porters

Our Sunday roast is about quality and quantity

Dry-Aged Striploin

45.00 pp

300g per guest (equivalent to a 10oz steak). Nutty, tender and classic.

Succulent Brined Chicken Breast

25.00 pp

Brined for 24 hours to lock in flavour and moisture, then gently roasted until meltingly tender.

Or select a premium cut from our Chop Board

Côte de Bœuf

Stone Axe Wagyu Striploin

Rosendale Irish Wagyu Sirloin

Chateaubriand

All roasts include the full range of trimmings:

crispy roast potatoes, honey-roast parsnips, beef-fat carrots, seasonal greens, cauliflower cheese, Yorkshire puddings, and rich gravy.

Desserts

Coconut Parfait

9.00

Coconut ice cream covered in a rich dark chocolate, served with caramelized pineapple cooked in Malibu rum, finished with a refreshing lime gel.

Lime Mousse

9.00

Light lime mousse paired with gin and tonic gel on a crunchy biscuit crumb.

Dark Chocolate & Raspberry Tart

9.00

A rich dark chocolate ganache layered over our own raspberry jam, encased in a delicate short crust pastry, finished with a drizzle of raspberry coulis and a light dusting of dehydrated raspberry.

Selection of Ice cream

Vanilla, Chocolate, Strawberry

7.00

Selection of Sorbets

Blood-orange, strawberry, lemon

7.00